

STARTERS

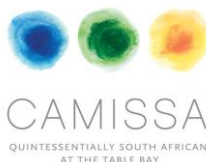
CAMISSA SOUP Ask waitron for today's special	R70
HOME CURED SALMON Pickled baby beetroot, radish, cucumber ribbons and foraged salad	R150
CONFIT DUCK SAMOSA Grilled pineapple, toasted cashew paste, wild green salad, & citrus gel	R140
WEST COAST MUSSELS Foraged spekboom, Camissa white wine & wild garlic cream served with grilled sourdough	R120
BEEF CARPACCIO Biltong jam, goat's cheese mousse, radish gel & salad	R130
DUNE SPINACH & MUSHROOM RAVIOLI Blue cheese, tomato & basil concasse	R115

SALADS

ROASTED BUTTERNUT SALAD Oven roasted butternut, caramelized beetroot, walnuts, goat's cheese, fresh mint leaves & nasturtium flowers	R95
ARTISANAL TOMATO & BOCCONCINI SALAD Roasted rosa tomatoes, heirloom tomatoes, marinated bocconcini mozzarella, parmesan crisp, micro salad with a wild garlic & basil pesto	R115
CRISPY CALAMARI SALAD Num-num & hoisin fried baby calamari served with ginger soya, wild garlic aioli, radish & baby salad	R130

HOMEMADE PASTA

SEAFOOD RISOTTO Local sea delicacies, foraged seaweed with prawn bisque	R240
CAMISSA PASTA Beef short rib, handmade pasta ribbons, camissa red wine herb sauce	R135
VEGETABLE GNOCCHI Soft potato gnocchi served on carrot puree & served with Vegetable crisps	R110



MAINS

LINEFISH	R215
Wild rosemary polenta, courgette batons & Chermoula	
MASALA CRUSTED FRANSCHOEK TROUT	R220
Carrot & coriander jus, carrot raita, masala roasted cauliflower, cumin sweet potato	
KASHMIRI SPICED PRAWN CURRY	R225
Cumin basmati rice, roti & fresh sambals	
HIBISCUS CHICKEN SUPREME	R175
Sous vide chicken breast filled with wild garlic, cranberry, hibiscus cream cheese, quinoa risotto, grilled tender stem broccoli with a maple & lemon herb sauce	
OSCAR'S LEGEND PORK BELLY	R185
Braised red cabbage, pan-fried green peas & beans, roasted apple puree with a mustard gravy	
WILD HERB CRUSTED LAMB RACK	R240
Pap & chakalaka croquette, roasted pepper puree & roasted root vegetables	
WILD ROSEMARY LAMB SHANK	R240
Spring onion mash, sous vide rainbow carrots, caramelized baby onion & mint jus	
PARMA-HAM WRAPPED SPRINGBOK LOIN	R245
Butternut & sweet potato puree, greens vegetables, crispy bacon dust, pickled red onion & wild sage jus	

VLEIS

BILTONG KARAN BEEF FILLET	R255
Biltong coat, wild garlic potato crush, nasturtium pesto & Camissa red wine jus	
200G FILLET	R255
500G SIRLOIN BONE ON	R290
Creamy mushroom or green peppercorn sauce, exotic mushrooms, cucumber, mint & crispy garlic salad or triple cooked Camissa fries	

ON THE SIDE

Triple cooked hand cut Camissa fries	R30
Cucumber, mint & crispy garlic salad	R30
Hand cut cumin spiced sweet potato fries	R35
Spring onion mash potato	R30
Pilaf rice	R30
Wild garlic potato crush	R30
Sautéed spinach, fennel & red onion	R30
Farm style Vegetables- Ask your waitron for today's offerings	R40

